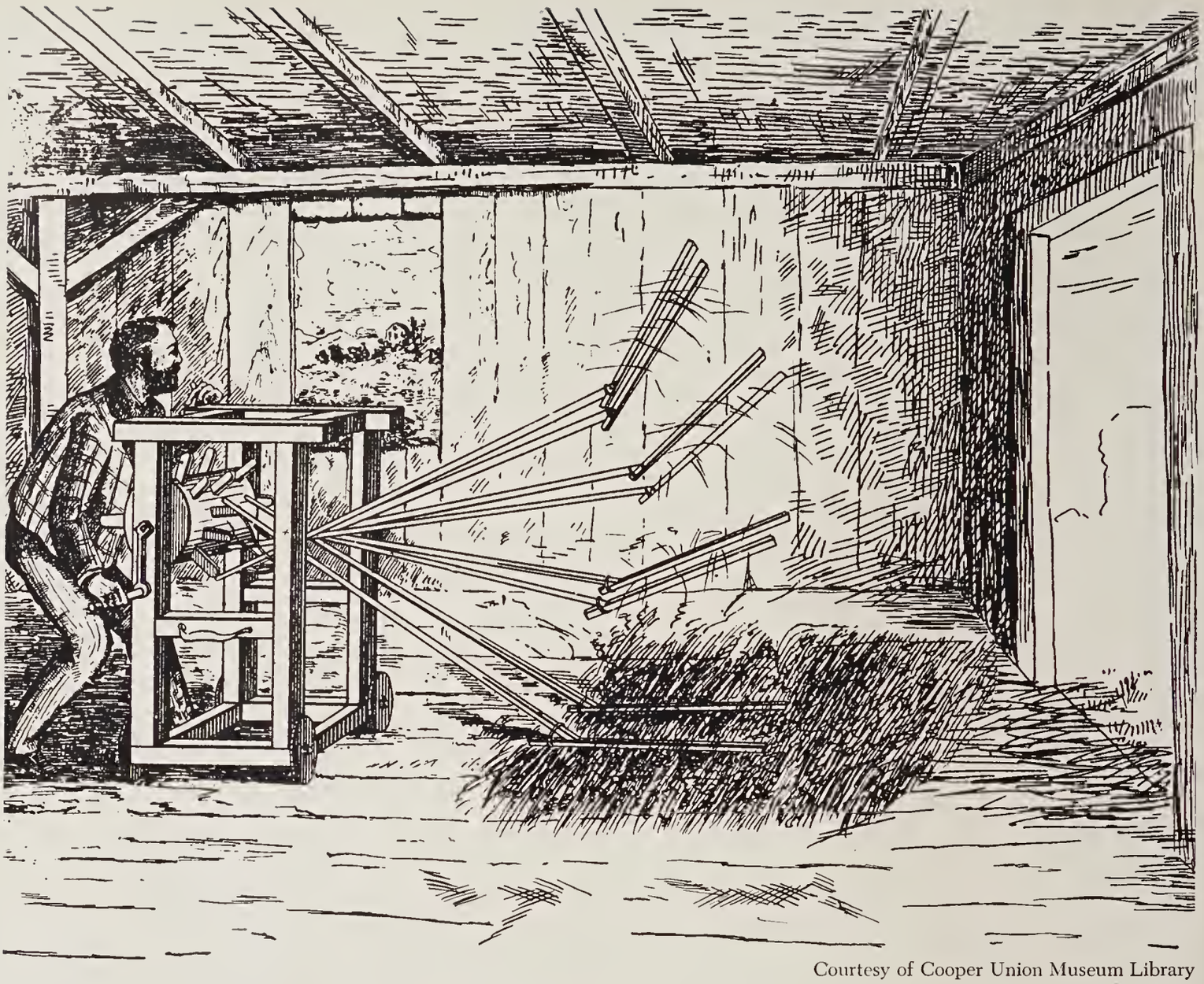
the Carolina Farmer

★ NORTH CAROLINA'S RURAL ELECTRIC MAGAZINE

THE HARVEST IS FISH
on a 17,000 mile farm

HOLD THE QUALITY IN
with an egg cooling room

JULY, 1957



Courtesy of Cooper Union Museum Library

In its day, it was hard to beat

There certainly have been some changes made since this was the last word in automatic threshing. But one thing that's never changed is the farmer's need for a cash reserve.

And farmers everywhere have found Series "E" Savings Bonds the finest place for that reserve. They know that Savings Bonds are the best way to save for the really big things—farm machinery, children's education, vacations and retirement.

What's more, the reserve you put in Bonds keeps right on growing. And U.S. Savings Bonds are indestructible! The Treasury Department guarantees replacement of your Bonds if lost, stolen or burned.

Ask your banker about Series "H" Savings Bonds if you prefer your interest by check every six months.

When you buy U.S. Savings Bonds, you invest in your own and your country's future.

For the big things in your life, be ready with

U.S. Savings Bonds

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Dear Reader:

AMONG THE IMAGES THAT LURK around in our brain are some we wouldn't get rid of even if we could. Last month we added a couple: the Morehead City waterfront seen from a three-dollar room on the third floor of the old Hotel Fort Macon in early evening, and a May sunrise uncovering the shrimping fleet in Bogue Sound. We can't say that we captured these scenes on film, but we reproduce our attempt at the sunrise on pages 8 and 9, along with some impressions of life aboard a shrimp boat (those are shrimp boats on our cover in case you've never seen one). We think we owe it to Bill Carlton, manager of Carteret-Craven Electric Membership Corporation, to mention that he cooked our first breakfast of the day at 2 a. m.

BECKY'S DONE GONE TO FINLAND, but we have plenty around to remind us of her. For instance, the response to her story entitled "Vacation for Farmers." We expected some mail on it, but were pleasantly surprised to get so much. As of now, we've had 55 letters seeking more information, and every mail brings in several more. Most of the mail has come from men, and just about all of it has been from rural people wanting to take vacations—not many offers of rural tourist accommodations. We've printed a few of the letters on page 6. Becky, as you know, is Raleigh's community ambassador, and she'll spend the next 2½ months acquainting the Finns with life in this Southern city. She'll be back on the job in September.

THE NEWEST MEMBER of *Carolina Farmer's* staff wasted no time in getting down to work. He's Charles Overman, whose primary duties are in directing the advertising of this magazine, but he's got some other welcome talents. His training as an agricultural engineer and experience as a power use advisor equipped him to write the helpful story on keeping quality in eggs; it begins on page 17.

THERE'S BEEN MUCH ADO in the papers about the proposal offered by the president of Carolina Power & Light Company for the government to sell TVA power facilities. Frankly, if what CP&L says in some of its advertisements about TVA is true, we can't see why any private power company would want it, unless, of course, it planned to raise its rates once it got rid of the competitive influence of low cost public power. CP&L's president, L. V. Sutton, made the proposal to a Senate committee on behalf of the United States Chamber of Commerce.

J. C. Brown Jr.

the Carolina Farmer

Volume 12 *July, 1957* *Number 7*

J. C. BROWN JR., *Editor*

REBEKAH RIVERS, *Assistant Editor*

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OFFICIAL PUBLICATION

TARHEEL ELECTRIC MEMBERSHIP ASSOCIATION

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WILLIAM T. CRISP, *Executive Manager*

CHARLES OVERMAN, *Advertising and Power Use Director*

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FARMING

news and information you can use

Godfrey

Weaver

Heads of two North Carolina agricultural agencies received Superior Service awards from the USDA last month. They are D. S. Weaver, director of the State College Extension Service, and Horace Godfrey, administrative officer of the State Agricultural Stabilization and Conservation (ASC). Secretary of Agriculture Benson presented the awards to Godfrey, Weaver, and 120 other USDA employees from throughout the country at ceremonies in Washington.

Don't waste money on high protein concentrates if you've got good grass and legume pastures for dairy cows. A 10 to 12 per cent protein grain mixture will do just as well as a higher one. George Hyatt, who is in charge of dairy extension work, points out that a lot of milk is selling for Class III price now, and dairymen should strive for low production cost to meet the drop in income.

AN IOWA SCIENTIST has discovered a fungus that is a natural enemy of corn borers. In tests made by T. A. Brindley, granules carrying the fungus gave 100 per cent control of the borer.

Don't take such fish as carp, minnows, and bullheads from rivers and put them into your farm pond. They are likely to dominate, and eliminate, the desirable fish.

MORE MELONS: It looks like North Carolina's crop of watermelons will be 11 per cent larger than last year, and the principal variety being planted is the Charleston Gray.

Henry Covington, a State College horticulturist, reports that pruning watermelons will produce fewer but larger and more salable fruit. It can increase gross income by as much as $70 an acre. You prune by going into the field when melons are between the size of a pint and quart fruit jar, removing all but the two best from each plant, and returning a week later to examine the melons. If they are poorly developed, remove and allow new fruit to grow. Repeat the process until the field has been covered three times, and there are only two good melons on each plant. Each pruning takes about two hours an acre. The increase in the value of the crop makes your labor worth about $12 an hour.

HE GAVE IT AWAY: Ira Elmore of Cleveland County took all of the cotton acreage cuts he could stand, so he turned the entire allotment over to his tenant and started growing vegetables for the fresh market.

C. L. Armstrong of near Nashville has become a label-reader. He used a spray on his tobacco plant beds and later the plants developed a burned appearance. He found that he was using twice the recommended strength of chemical.

LIVELY ALFALFA: Bob McClure of Madison County is able to maintain alfalfa stands for about eight years. He believes high quality seed account for the longevity. He pays about $3 per acre more than he would for the lowest priced seed: one extra bale a year more than covers the difference between the best and the worst.

Strawberries packed in pints have brought almost as much as quarts on some North Carolina markets. Horticulturist M. H. Kolbe says the reason is that there is less chance for damage to fruit packed in pints; consumers also prefer the pint container.

Made on the Farm

This swinging-mandrel table saw is hard to beat for high-speed, easy cutting of building lumber, fenceposts, stove wood, and the like.

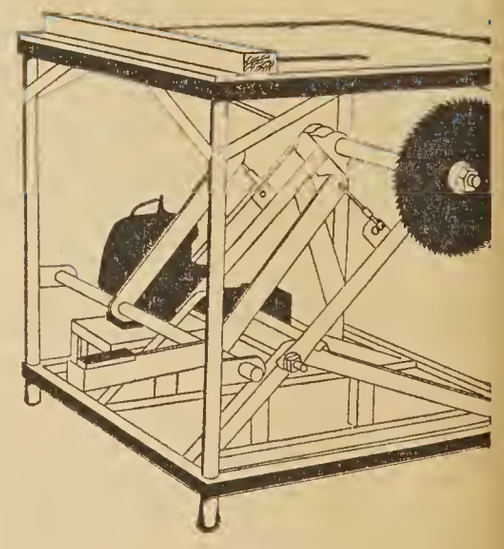
It was built as a high school shop project by Stanley Ginther of San Martin, Calif. It is powered by a 3 hp gasoline motor, but an electric motor will do the job better.

Featuring a 12-inch cut-off blade, the saw has a swinging mandrel controlled by a foot pedal. The table, mandrel frame, and other parts are welded instead of bolted at critical points to insure greater rigidity.

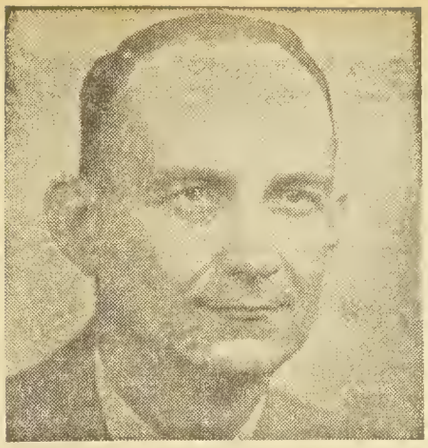
Stan built the table frame of 1-inch pipe (for legs), 1½-inch by 1/16-inch angle iron for the top and bottom pieces, plus 1-inch angle iron for diagonal support braces. The table is 33 inches high, 36 inches long, and 34 inches wide.

The mandrel frame, shafting, etc., is a little complicated to try and explain here, but the plans are available by sending 10 cents to "Made on the Farm," Box 1699, *Carolina Farmer*, Raleigh, N. C. Request plan for table saw.

In building the saw, you must construct the motor support so that motor shaft and mandrel frame pivot are exactly in line with each other; otherwise the motor belt is likely to loosen up when the saw swings.



In the Opinion *of*



S. K. PROCTOR

Executive Director

N. C. Alcoholic Rehabilitation Program

ALCOHOLISM IS A RURAL PROBLEM, TOO

Lots of people have the idea that uncontrolled drinking is a problem exclusively for city folks. They seem to think that pure country air and a slow-moving pace of life are enough to protect rural people against emotional illnesses like alcoholism.

But, unfortunately that isn't true.

Look at Jim H., for example. Jim was raised in a fine, upstanding farm family; he's a farmer himself—and a good one, too. Time was when Jim got his keenest pleasure out of tending his crops. Now, his only pleasure seems to be drinking whiskey. Once Jim gets a drink under his belt, he needs another and another and another—until he winds up passed out in the hayloft or lodged in the county jail. Jim is an alcoholic and a mighty sick man.

There are a lot of Farmer Jim's among the State's 60,000 alcoholics. A study we did of 250 alcoholics showed that almost a fourth of this sample group had rural backgrounds: 30 were farmers and another 30 were from farm families.

If alcoholism is your problem, too, don't despair. You can be helped to sobriety. Stop trying to hide your problem and face up to it squarely. In my opinion, a person who is sick shows good judgment when he admits it and seeks help. That's the first step toward recovery.

You may be surprised to learn that there are professional people, social agencies, and fellow alcoholics who are ready and eager to help you when you call on them. Here are a few examples of what I mean:

The N. C. Alcoholic Rehabilitation Program operates an in-patient treatment center for alcoholics at Butner, N. C. Treatment here is voluntary and costs $75 for 28 days. Application must be made in advance by writing the Medical Superintendent, Butner, N. C.

Mental Hygiene Clinics located in several North Carolina cities offer counsel and guidance to alcoholics and their families. Fees are nominal and are based on ability to pay.

Alcoholics Anonymous has helped many and may be the answer for you. AA is a fellowship of recovered alcoholics whose purpose is to stay sober and help other alcoholics recover. Some of our smaller towns and villages have AA groups. Chances are, there is one near you.

Professional people—like your family physician or minister—may have the proper training and interest to help you.

Some communities are setting up alcoholic clinics, supported by local funds. Others have established alcoholism information centers, dispensing facts and advice.

There are other treatment resources in the State, too. One or the other, or a combination of these recovery programs may help you solve your drinking problem. Contact one of them today. Or write me for more information (c/o the *Carolina Farmer,* or directly to Alcoholic Rehabilitation Program, Raleigh, N. C.)

S. K. Proctor

This column is designed to bring our readers a responsible opinion on matters of concern to them. You may or may not agree with the ideas expressed here, but we feel this is an opinion you can respect. It is not necessarily the opinion of the editors on this subject.

Many of our rural readers are planning vacations in the Tar Heel state this summer, judging from the number of requests for the travel information offered in our June issue. Some of the letters asked for information we don't have; we pass their letters along to our other readers in hopes that they can be of help.

A Faithful Reader

I read the *Carolina Farmer* every month from cover to cover and enjoy it very much. I really appreciate it. We are planning a trip and enjoy camping out, so we would like to have the booklets mentioned in "Vacation for Farmers" in your June issue.

Mrs. Juanita Lowder
New London, Rt. 2

Wants A Room Near Beach

I have asthma, and found that last year when I spent a day at the beach, I felt much better. I believe if I could get close enough to the ocean so that I could spend the day on the beach breathing the salt air, I would be lots better. *Could you put me in touch with any rural family on the coast who might take me in for a reasonable price?*

Walter Wellman
Cherryville, Rt. 1

To Manteo

Some friends and I are planning to visit Manteo and see The Lost Colony. Will it be necessary to get tickets in advance or will there be plenty of seating room for each performance? How long does the drama play?

Sallie Trull
Wingate

Most of the outdoor dramas in North Carolina, including The Lost Colony, run from the last of June through Labor Day. It is not usually necessary to buy tickets in advance.—Editor.

'The Nicest Place in N. C.'

I have recently built a fish pond and have five or more acres in picnic area. I want to make it one of the nicest places in North Carolian for vacations. I'm planning to sell picnic lunches, hot dogs, and all kinds of homemade snacks. I hope to open my vacation area by the 4th of July.

Our place is located near good doctors and stores. *I can give room and board to tourists in my home. This would be particularly good for people traveling from the mountains to the coast.* The farm is very pleasant and quiet; no heavy traffic passes by it. We're located only forty miles from Charlotte.

We have pleasant woods to ramble in and pretty streams to enjoy.

Mrs. Mae Thompson
Norwood, Rt. 1

Dislikes TVA

I am sending a marked article in which, I hope, you can see its truth: I am past 86 and feel that it is unfair to be forced to pay even a penny toward expenses of TVA, and receive nothing in return. I am not a "pet" of the N. C. ruling classes, and do not get a cent from the public purse, because of the fact that during 64 consecutive years I have consistently worked for a better state, having two well-balanced parties. Every man possessing moderate intelligence should, and *does,* know the truth of the latter statement. It is time for all to realize that no one will carry prejudice, even political prejudice, through the Pearly Gates.

William A. Campbell
Statesville, N. C.

Editor's Note: Reader Campbell attached a clipping of an editorial from a paper called "Militant Truth". The editorial was signed by Justin Potter, a retired coal mine operator and one of the South's wealthiest men. Potter has made something of a career out of trying to destroy TVA, and the charges he makes against it have been disproved time and again. He claims that taxpayers of other states have to pay federal taxes for TVA and that they don't get a penny back. This is not so. Last year, for instance, TVA made a net profit of $53.9 million. Every cent of this money belongs to the people of the United States, as does TVA itself. It's a matter of law that TVA must repay the government its investment in TVA power facilities 40 years from their completion, and it's a public record that so far it has paid back $215 million.

Tarheel Electric Membership Association Gets Help

Tarheel Electric Membership Association has named two new members to its staff—Charles L. Overman as power use and advertising director of the *Carolina Farmer,* and Mrs. Alyce E. Walker as administrative assistant to the executive manager. They assumed their new duties on June 3.

Overman, 24, is a native of Edenton, and for the past three years has worked for Blue Ridge Electric Membership Corporation at Lenoir as an agricultural engineer. He is a graduate of North Carolina State College and served for a short while in the U. S. Army. He is married to the former Betty Davis of Pink Hill, and they have one child, Melanie Jean.

Mrs. Walker, 25, is the former Alyce Epley from Valdese and is married to John W. Walker, Jr., of Raeford. She has worked for the past three years as administrative assistant for the North Carolina Association of Mutual Insurance Agents in Raleigh. She is a graduate of Meredith College, and her husband is presently attending the University of North Carolina at Chapel Hill.

Overman, in addition to his power use and advertising duties, will help administer TEMA'S 4-H electric demonstration sponsorship and the electrification advisor education programs. Mrs. Walker will assist with public relations and personnel-education services.

Charles Overman and
Mrs. Alyce Walker

IS THIS YOUR BOY?

BY CHARLES OVERMAN

The chickens were going to roost. The cows fed and milked. All the chores were done as the sun sank ehind the tall pines, on its way to the right, sad Sunday morning that was ext to come.

The fish should be biting strong for he wind was only a soft whisper of eaves in the tall oak. Johnny reached p and took his long cane pole from he dusty rafters, grabbed a bucket, an of worms, and, with a call to nother, took off between the rows of all corn toward the pond. "Be back in little while, Ma. Get the grease eady. I feel bass on the line already."

They fished him out of the pond two ours later. Johnny had never learned ow to swim. Marks in the slick, steep ank told the story of a slip into deep ater.

It could've happened anywhere. He ould've been your son. He *was* a Jorth Carolina boy.

Water, in any quantity, is potentially angerous. Sometimes this fact is overooked. Thus was the case with thirtyve North Carolinians who drowned ast year, twenty-four of whom lost heir lives in innocent-looking, quiet arm or irrigation ponds, primarily beause of their ignorance of water afety.

Rules of water safety govern everyne associated with the water, regardless of the degree of association. They apply in the creeks, in the ponds, or in the big, broad rivers and sounds everywhere. To know and use these rules, someone must do a teaching job.

In the case of the farm ponds, no one has more responsibility for the safety of those using them than do the owners. If you are a farm pond owner, teach the basic safety rules to all who enjoy your pond and make some policy of your own regarding its use.

Here are some basic rules and policies, perhaps you can add others:

1. Knowing how to swim is the individual's own water safety insurance. Be sure that each member of your family knows how.

2. The remoteness of most ponds makes it practically impossible to get help when a lone person is involved in an accident. Allow no one near your pond alone.

3. Teach the water accident first-aid measures, including artificial respiration, to at least two people on your farm. If you do not know these measures, contact your local fire department, Boy Scout Troop, or Red Cross chapter for instruction. The important thing is to get the victim out of the water. Apply artificial respiration, if necessary, and send for a doctor. Once

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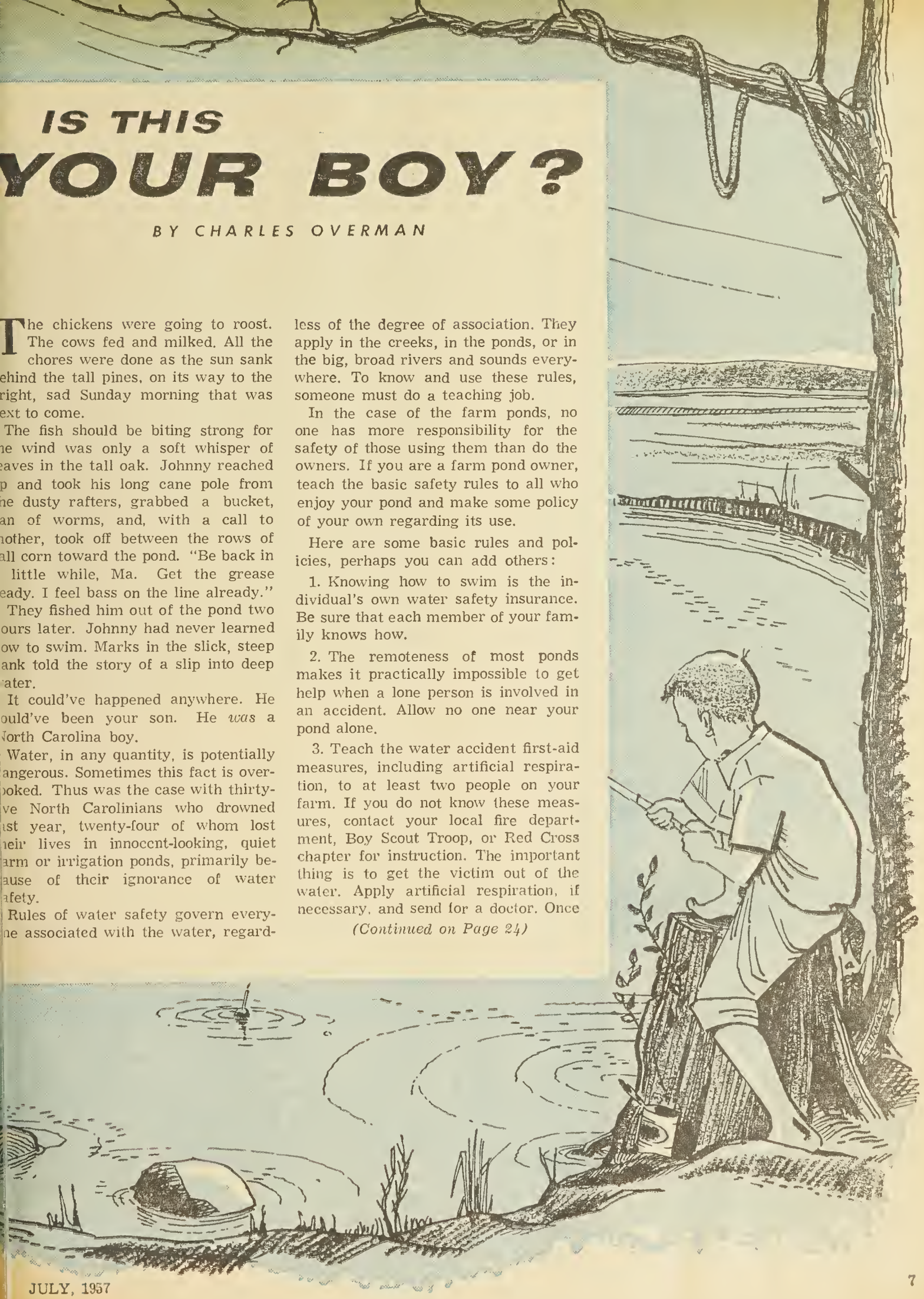
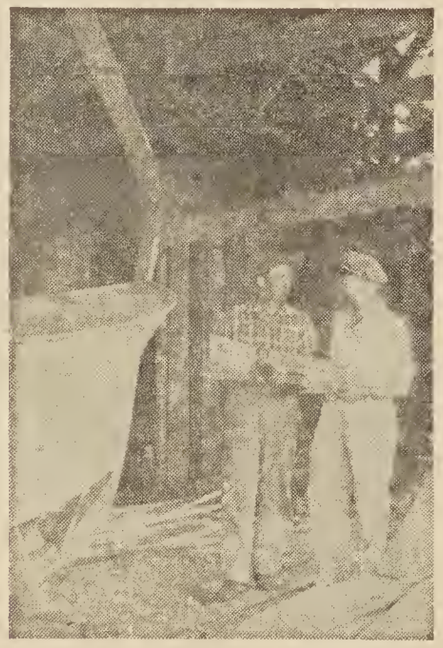


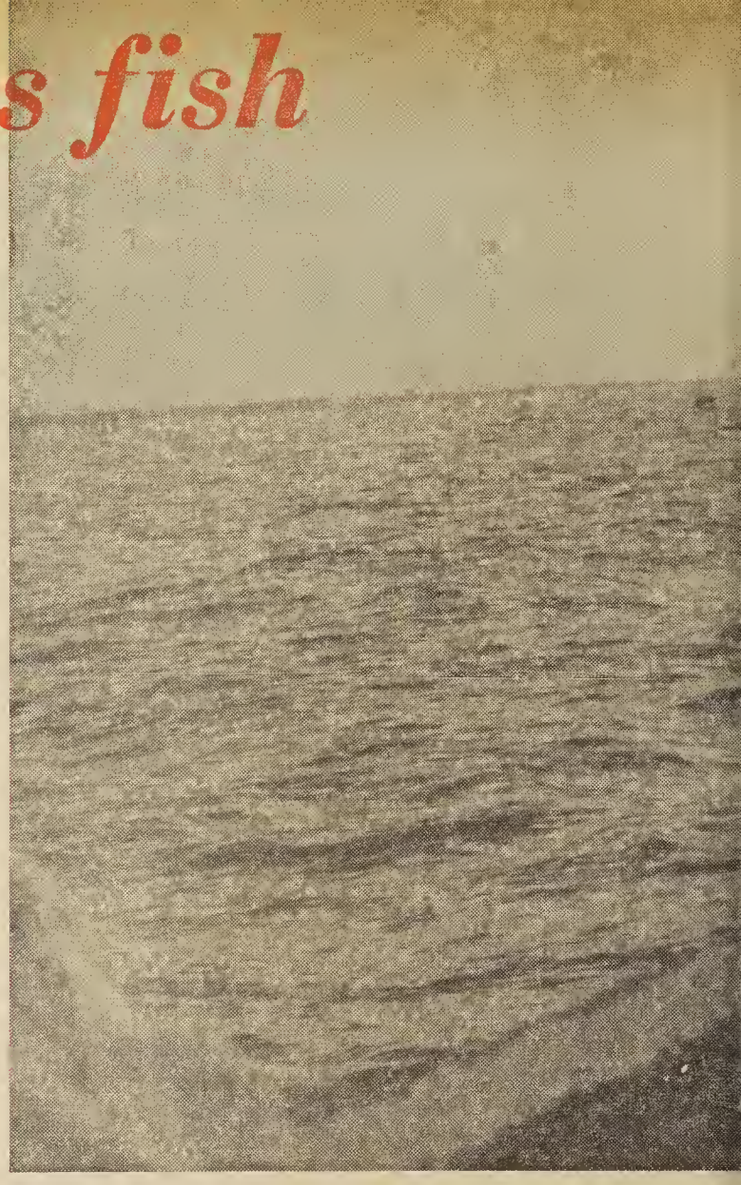
The harvest is fish

By J. C. BROWN, JR.

Miss Alma takes on ice at Salter-Jones dock at Broad Creek. She'll sail at 3 a. m. next day.



Roger Jones (left) builds boats from sketchy plans. The Carteret-Craven EMC director explains them to manager Bill Carlton.



The Shrimp Boats Wait fo

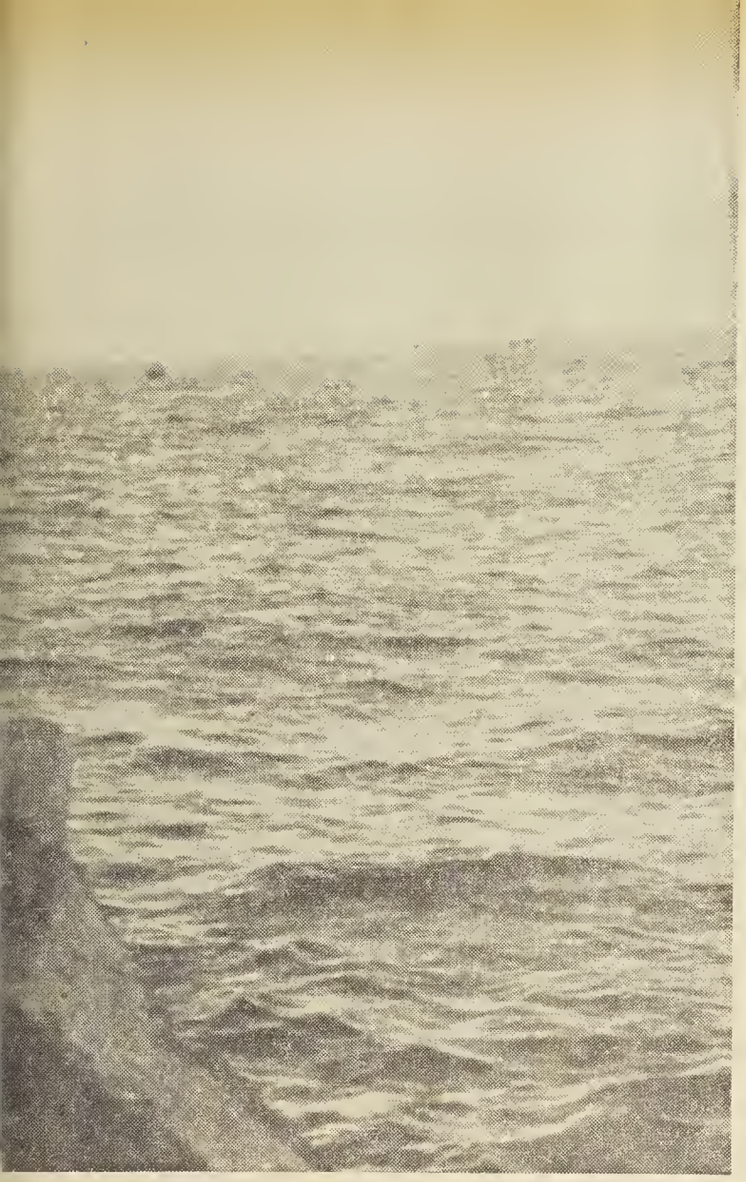
CAPTAIN ARNOLD SALTER let the Miss Alma idle in the calm waters of Bogue Sound while he waited for the sun. A wind had blown steady all night, and before he took $30,000 worth of shrimp boat over the treacherous Bogue Inlet, he wanted to see the size of the rollers. The busy squawk of the short-wave radio and, over it, the unmistakable rolling accents of two Outer Bankers, sharpened the spirit of adventure which threads through a ship only an hour under way.

"I'm not afraid of 'er out there," Salter declared, and took a sip of coffee, "but I respect 'er."

When the light was better, he ordered his one-man crew, Herbert Galloway, to lash down the coffee pot and then he committed Miss Alma to the angry inlet. For five minutes which seemed like an hour, she rode out seas that treated her like anything but a lady. The channel is only eight feet deep, and Miss Alma normally draws five feet; a big sea could pitch her high and send her crashing to the bottom. But Miss Alma wrestled her way through the breakers and out into the Atlantic where Salter headed her for the deep water a mile or so off Bogue Banks; it was like escaping from the fire to the frying pan.

"She don't roll," Salter grinned, "she gets down and wallers like a mule."

Miss Alma is one of 12 boats that operate for the Salter-Jones Fish Company, owned by Roger W. Jones and James Salter, Arnold's brother. At 3 o'clock that



efore Leaving Bogue Sound.

morning she had left the company's dock at Broad Creek and headed down the channel to catch the rest of the fleet which sailed at 4 from Swansboro, near Bogue Inlet. Jones, a director of Carteret-Craven Electric Membership Corporation, had arranged for himself; Bill Carlton, manager of Carteret-Craven; Frank Urban, a friend from Washington, D. C.; and myself, to accompany a small part of the fleet that farms North Carolina's 70,000 square miles of fishing ground.

It was Miss Alma's first trip of the new shrimping season, but she hadn't loafed all winter. Only two days before, Salter and Galloway had brought her from the Florida keys, where the larger boats in the Salter-Jones fleet had shrimped since November. Jones, himself, owns four boats and James Salter owns two, one of them Miss Alma; they have working arrangements with half a dozen more.

Fishing, like farming, is a job that requires a large investment, long hours, an uncertain harvest, and a market that can fluctuate wildly between famines and surpluses. It resembles farming in another way; the number of fishermen is declining, and most of those who remain are engaged in big operations with equipment and boats that afford tremendous catches most any time of the year. In describing the size and flexibility of his own operation, Jones commented, "We catch fish when *everybody* else does." The bigger operators catch them if *anybody* does.

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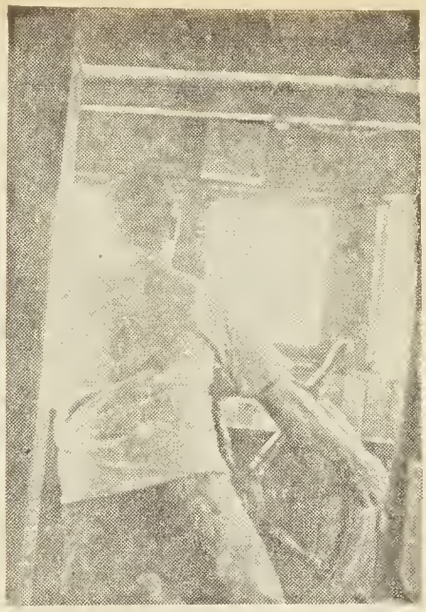
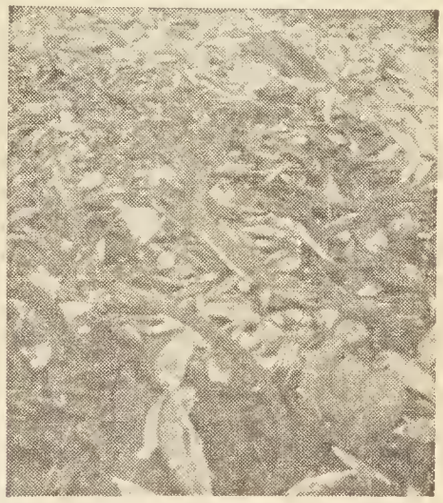


As Miss Alma hits inlet, Captain Arnold Salter has his hands full.

Salter, left, and crewman Herbert Gallaway put the nets over again after bringing in a catch.



The catch isn't all shrimp, this eel is vicious as a copperhead.

—the harvest is fish—

Continued)

SALTER-JONES resembles most other North Carolina fish companies in that it does no processing for the retail market; in recent years, the market for fresh food fish has deteriorated, but the demand for shrimp has boomed, and the shrimp from North Carolina waters are considered the finest in the sea. Salter-Jones sells all it can locally, and the rest at Brunswick, Ga., for freezing and packaging, and on New York's famous Fulton Street market. Shipping by fast truck, which meet the boats at Swansboro or at Broad Creek, the company can put North Carolina shrimp in New York a day after they are caught. Frequently this isn't desirable, because even the great metropolitan area can get its fill of fish. Co-op electricity enables Jones-Salter to hold onto catches a couple of days, when necessary, until the market can handle their shrimp. At its Broad Creek house, Salter-Jones has an electric ice-maker, and the boats leave for the shrimping ground with their bellies full of ice. The shrimp are never long out of it, whether shipped immediately or held.

Even when the catch and demand for shrimp are good, Salter and Jones are in a highly speculative business with a small margin of profit. They try to pay the shrimper at least 30 cents a pound for shrimp with the head on; if Fulton Street is paying 60 cents a pound, the fish company makes about 5 to 8 cents a pound after paying labor for heading the shrimp, and meeting other costs. Frequently, Salter and Jones buy catches when they know they'll take a loss on them; it's necessary to keep their fleet together.

THE shrimper—or fisherman—takes a pretty big risk, too, especially if he owns his boat. A well-equipped boat the size of Miss Alma will run to $30,000, and a fish net alone costs about $300. Some weeks a fisherman will lose two or three nets, and then he'll go four months without losing one.

"If you have good luck, you get pretty good interest on your money is about all you can say for owning a boat," according to Jones.

There's one element in which fishing departs from farming, and that's the extent of danger in it. Experienced boatmen like Salter and Galloway don't talk about it, but death or serious injury is just a step away on a fishing boat. Putting out and bringing the net in when seas run heavy is no job for the faultering or the inexperienced. It's an operation where the skipper darts back and forth between the wheel and his one-man crew on the fan-tail. Boat and men must work in unison, and failure to anticipate a roll of the boat could send a man over the shallow gunwales and into the screws, bash his head in with the heavy trolling doors, or at least cause the loss of a catch.

When the net is brought in and its contents are spilled on the fan-tail its contents are spilled on the fan-tail deck, the catch presents a discouraging sight; most of it is made up of sting rays, small fish, vicious poisonous eels which strike angrily at anything they can reach, jelly fish and other strange creatures which live down deep. Out of this nightmare, the crewman must separate the salable fish, and if the trolling run has been a good one, he'll get perhaps 100 pounds of shrimp and a few food fish worth saving.

WHEN Miss Alma had broken into the Atlantic, Galloway prepared a second breakfast for the guests, and they repaid him by helping sort the contents of the net, and they learned a little something about what it means to be a fisherman.

A native of Wilmington, Galloway came aboard Miss Alma at Key West and helped Salter bring her back up the coast. While the other members of the fleet, who live near Swansboro or Broad Creek, had been home the night before, Galloway was still aboard Miss Alma. He hadn't been home in many months, and even though he was within 70 miles of Wilmington, he was a stranger to these waters and their fishermen. He spoke a little forlornly of life aboard a fishing boat, and talked of the week-end when he would go to Wilmington. But the loneliness comes mostly at night and in a strange port; at sea he is at home and he will make fishing his life, as have his father and his brothers. His brothers own boats, and when he leaves Miss Alma, he will go to Texas where they are shrimping.

Out of the first catch, Galloway selected several nice trout and promised a fish lunch. It was a promise he couldn't keep, for the wind had kicked up the ocean enough to make it impossible to cook. Corned beef and onion sandwiches provided a third meal of the day for men who had arisen at 2 o'clock in the morning.

As the day and men wore on, and Miss Alma worked up and down the bank known as Emerald Isle, the catch grew bigger, and one long troll of the net brought up about 150 pounds of shrimp and very little trash fish. It was a good day, and a good omen for the season which will end next fall. At 3 p. m., Salter brought the net in for the last time and turned Miss Alma toward Swansboro, some 500 pounds of shrimp iced down in her hold.

HE checked by radio with another shrimper to find a landmark that would lead him safely up the channel which had shifted since last fall. The topic of the radio conversation reminded Jones that he had missed a public hearing, the object of which was to get Bogue Inlet dredged and jettied. It was a project that Jones and other fishermen had been pressing for. His partner, he said hopefully, would have attended the hearing.

At Swansboro a truck, laden with ice, was taking the catch off boats already in. Miss Alma would have to wait her turn, so the guests debarked. Back at Broad Creek, Jones would check by telephone with New York, and if the market was right, the shrimp could be on Fulton Street 18 hours later, or approximately four hours longer than at least *one* of Miss Alma's guests slept that night. As for Miss Alma's crew, they got a break on sack time, too. By putting in at Swansboro rather than Broad Creek, they could sleep until 3 o'clock the next morning and still be in the Atlantic shortly after 4.

SOUTHERN ENGINEERING
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Earn and Serve the Lord!
Sell these beautiful religious mottos to friends, relatives, people you meet daily. Fine for homes, stores. At just 35c each, many buy several at a time.
SEND NO MONEY! Just name and address. We will send you 24 richly decorated 3-color mottos on trust. When sold, send us $6.00, keep $2.40 profit. ACT NOW!
HOUSE OF FAITH ARCADE BOX 2213, DEPT. X NASHVILLE 3, TENN.

WILLIE WIREDHAND
BREATHE IN THIS FRESH, COUNTRY AIR, RATFACE! Y'KNOW WE SPEND TOO MUCH TIME STEALING IN THE CITY!!
SNIFF!! (UGHH!) MEBBE Y'GOT A JOINT CASED WE CAN KNOCK OFF?
CERTAINLY, RATFACE! OVER THERE IS OUR PLUM! A FINE LOOKING RURAL UTILITY!!
RURAL ELECT
EXIT
drew
WILLIE, THERE'S A NICKLE MISSING! I'VE CHECKED THE CASH AGAINST THE STUBS AND WE'RE FIVE CENTS SHORRRT!
A NICKLE, SANDY? A WHOLE BIG NICKLE?
THAT'S RRIGHT, LAD, A WHOLE NICKLE! I'VE GOT TO FIND IT!!!
S. McCOIN CASHIER
PLEASE PARDON US, GENTLEMEN, BUT THIS IS A BURGLARY! PLEASE RAISE YOUR HANDS AND AVOID ANY NOISES OR SUDDEN MOVEMENTS!
YEAH! WHERE'S DA CASH??
S. MCCOIN CASHIER
HEY SYLVESTER... WHAT IS THIS OUTFIT? IT SAYS HERE IT IS "NON-PROFIT, NON-PARTISAN, ONE MEMBER-ONE VOTE"!
SIMPLY PUT, RATFACE, IT MEANS THAT THIS IS A COOPERATIVE. PLEASE START STEALING!
IT SAYS HERE-"OWNED BY THOSE IT SERVES"!
CERTAINLY-EACH MEMBER OF THIS CO-OP IS A PART OWNER! BY OWNING AND OPERATING THEIR OWN ELECTRIC SYSTEM, THEY GET TOP ELECTRIC SERVICE AT THE LOWEST POSSIBLE COST!!
LOOK-THERE'S A NICKLE ON THE FLOOR-PICK IT UP, RATFACE...AND REMEMBER...
...EVERY BIT HELPS! WASTE NOT-WANT NO... ULP!
THE NICKLE!!! THE MISSING NICKLE! WE'VE FOUND IT!!!
I CAN'T THANK YE ENOUGH! I'DE NO HA' SLEPT A WINK!!
WILLIE-YE CAN CALL THE SHERIFF IF Y'WILL!
YOU AND YOUR FRESH, COUNTRY AIR!!
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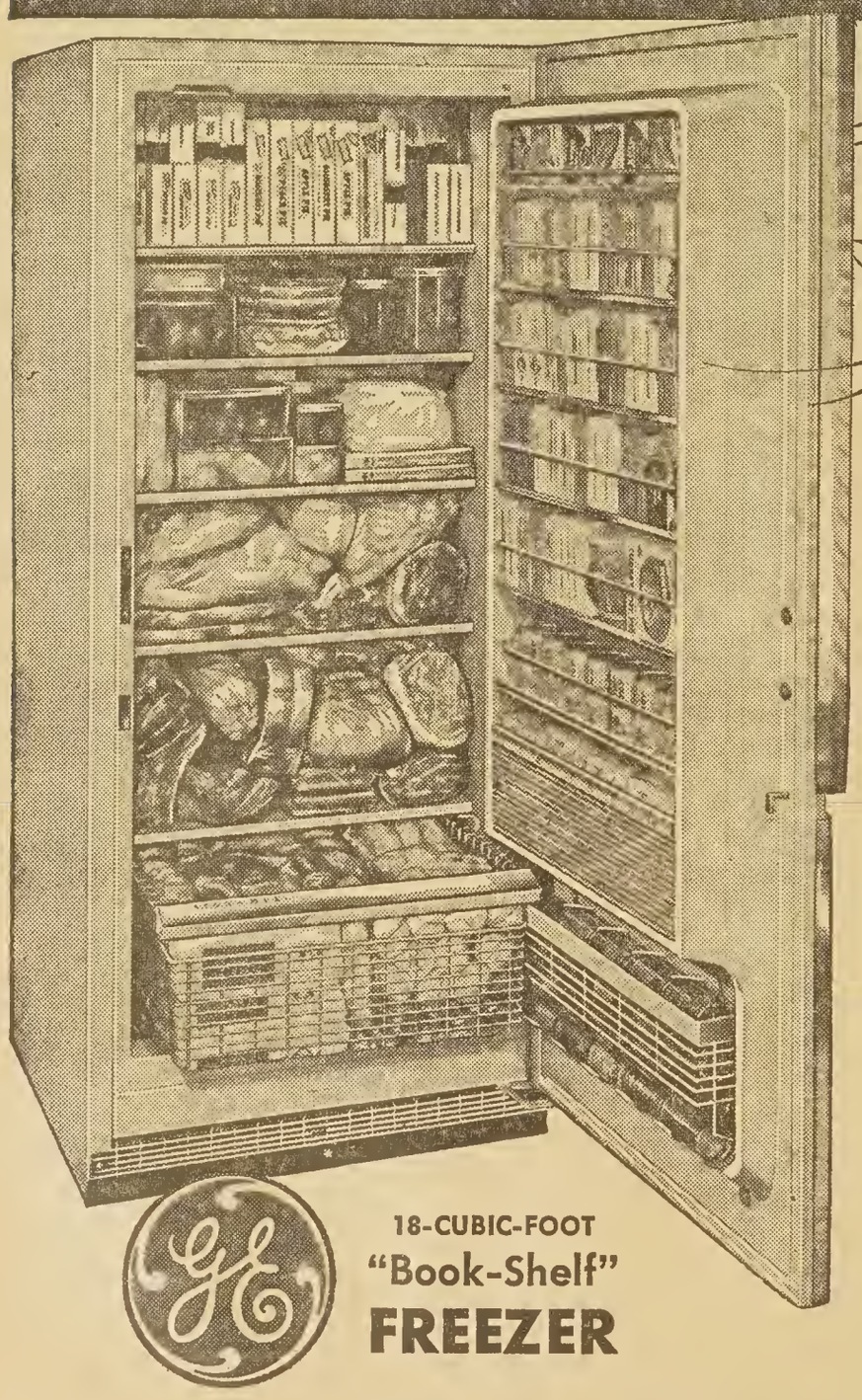
Trade in your chest freezer problems...

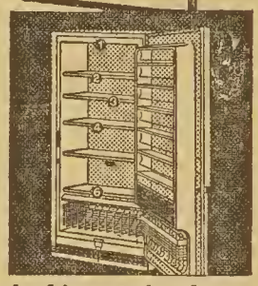
NEW G-E "BOOK-SHELF" FREEZER



18-CUBIC-FOOT
"Book-Shelf"
FREEZER

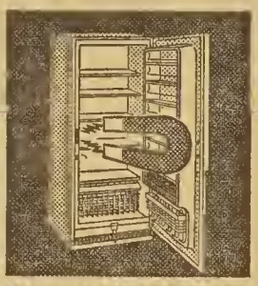
WORTH "DOLLARS MORE" ... in convenience and value

"Book-Shelf" Freezer puts twice as much food within easy reach as an 18-cubic-foot chest.



6 refrigerated surfaces —not just 4 "cold" walls! Your food freezes faster . . . safer.

Takes only ½ the floor space of most chests yet stores as much. Holds up to 640 pounds.



Magnetic Safety Door with permanent alnico magnet opens easily—closes silently, securely.

Other convenience features: 20-juice-can dispenser, 2-gallon ice cream conditioner, plus a sliding basket for bulky items.

Why put up with a chest freezer any longer? See the 13- and 18-cubic-foot "Book-Shelf" Freezers at your General Electric dealer's today. Ask for his big trade-in allowance.

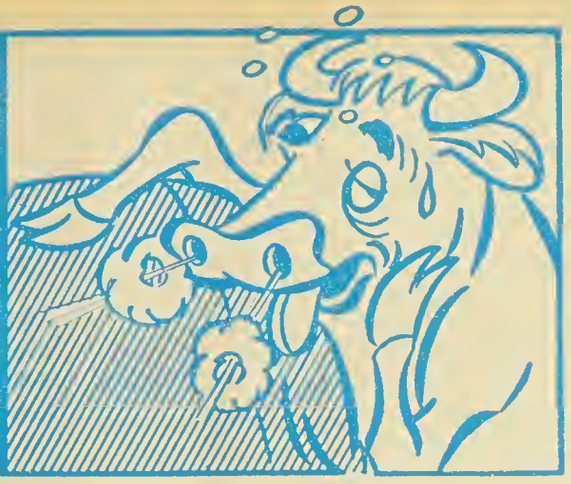
Comes in Mix-or-Match colors. Canary Yellow, Turquoise Green, Petal Pink, Woodtone Brown —and White. Choice of right- or left-hand door.

Save energy! Save floor space! Save steps!
See your local G-E dealer for price and terms.

Household Refrigerator Department, General Electric Company, Appliance Park, Louisville 1, Kentucky.

GENERAL ELECTRIC

TIPS FROM THE VET



About Lightning Stroke

The other day we had quite a talk with an insurance adjuster over a cow that we believed had been struck by lightning because she began acting strangely after being out all night in a thunderstorm. She frothed at the mouth, staggered, walked into objects, seemed to have forgotten her regular place in the barn, and showed signs of being almost completely blind. She carried her head on one side, and one of her ears dropped in a peculiar manner. She refused to eat, and gave no milk that morning instead of her usual amount. The insurance man contended that the cow would have been killed had she been struck by lightning, and was unwilling to believe that such symptoms could be due to lightning stroke.

However, such cases are fairly common, and some of the stricken animals will even recover and be completely normal within a few days. As a rule, though, cattle showing these symptoms usually die in a day or two or else are left permanently crippled or blinded. The adjuster just hadn't seen any of these cases, with his experience along this line being limited to animals that had been found dead in fields. It's true that many cattle are instantly killed on pasture, sometimes being found with a last bite of grass clenched in their teeth where they dropped without even a single dying kick.

It isn't always easy to make a diagnosis, for animals needn't be struck directly, and lightning frequently "jumps" for long distances after first hitting some other object. At times lightning will travel quite a ways down a fence until it is grounded by some poor beast that happens to be in contact with a carrier wire. When animals are packed together and touching each other, several may be killed at once. This often happens when cattle are bunched under a tree during a storm. Owners should always consider lightning stroke as a possibility when animals are unexpectedly found dead or show suspicious symptoms at the same time that electrical storms occur in an area. In addition, certain clues may help to indicate lightning as a cause of trouble.

Instant death as shown by a lack of evidence that dying struggles occurred is frequently valuable as an indication that lightning has been involved. Carcasses usually stiffen in an unusually short time after animals have been killed by lightning, too, while bloody foam often appears in the mouth and nostrils of either dead or living cattle that have been struck by lightning. There may be burned spots on the body or singed streaks down the legs to show where the bolt struck or the route by which lightning traveled to the ground. However, animals sometimes have to be skinned so these marks can be seen on the fleshy side of the hide.

On the other hand, it must be remembered that sudden deaths and other symptoms of lightning stroke as described may also be due to other things. A few of the commoner ones are overheating, lead poisoning, prussic acid poisoning, anthrax, and short circuits in electric fences or other electrical equipment.

Since owners can't tell where lightning will strike next, they can't prevent all cases of lightning stroke on their farms, of course. Nevertheless, they can provide pretty good insurance and greatly decrease the danger of such trouble by following a few simple rules of good management. Three of them consist of:

1. Keeping animals out of woods, pastures, and fields where they have a chance to bunch up under isolated trees during thunder storms.

2. Using steel fence posts to insure grounding of wires at short intervals so that lightning can't be carried any further than the distance between any two consecutive posts.

3. Using a ground wire on each wooden post to secure similar grounding at short intervals on fences.

Utilities Booklets Non-deductible

WASHINGTON, D. C.—Fifty-nine private utilities illegally charged $23,562.60 for purchase of anti-Federal power pamphlets to their operating expenses, the Federal Power Commission ruled recently.

The booklets, FPC said, were "political expenditures," not allowable in the cost of furnishing electric service from a rate-fixing standpoint.

House Government Operations Subcommittee Chairman Earl Chudoff (Pa.), whose investigations prompted the FPC examination, said it appears "obvious that the multi-million anti-public power campaign carried on by the electric utility industry in the past few years . . . has been financed through illegal charges against millions of consumers of electricity."

The Chudoff subcommittee had asked the FPC for a ruling on two pamphlets —"Turn on the Light," and "The Federal Power Program, Its Background, Growth and Consequences." The second pamphlet, published by Ebasco Service, Inc., was placed in the Interior Department library and listed as "factual information," the subcommittee reported last March, although the booklet was "full of omission of essential honest fact."

The FPC report stated: "In our opinion, this dispute of public power vs. private power insofar as it affects the Federal government, is a matter of public policy to be determined by the Congress and is a political controversy. Expenses in connection with the pamphlet are, therefore, political expenditures and are not properly chargeable to the utilities' operating expenses as the cost of rendering electric service."

One midwestern utility official told the *New York Times* that he was surprised "they'd go after this, when they could have attacked on similar grounds contributions to the Electric Companies Advertising Program" (ECAP).

Rural electric leaders have vigorously protested much utility advertising is "carefully designed to poison the minds of the American people and their public officials against rural electric co-ops, and public agencies such as the municipalities, public power districts and the Federal power program."

"Once you use an electric frier, you'll agree it was worth the trouble."

Cook

By REBEKAH RIVERS

A new "sport" is fast becoming as familiar a part of the American family summer scene as hot dogs and baseball games, lemonade and church reunions, fishing and canning: the sport of out-door cookery.

Gradually, the old-fashioned picnic is bowing out for the family cook-out. Problem males, who once sulked for days about eating on the ground with the bugs and the ants, now encourage cook-outs weekly for their families—and, more's the miracle, they've even taken over as chefs.

This outdoor trend is not confined to the city apartment dweller, who feeds his family under the sky as a relief from the summer heat. Rural people, too, have begun to realize the fun of family cook-outs. Charlie Stott, of the Department of Industrial and Rural Recreation at State College, found last year at Farm and Home Week that he had greatly misjudged just how much

A Safety Test For Appliances

Did you ever touch an electrical appliance and receive a tingling "bite" from the electricity? The average person can probably recall at least one such instance sometime in his lifetime.

This tingle is a small electric shock that develops from a fault inside the electrical device known as a "ground." A "ground" is the result of some current-carrying part of the appliance becoming separated from its insulation. The insulation may be only the covering of a wire. This "live" part is making contact with the frame of the appliance and, consequently, gives the user a little "nip" when it is touched.

Such a "ground," teamed up with the proper conditions, is capable of killing the user. There is the case of a farmer who was using heat lamps for brooding chickens. His brooding unit consisted of a brass socket, suspended from the ceiling of the brooder house by the cord. This farmer, upon returning from his irrigation chores wearing mud-soaked boots, went into the house to check on the lamps. He reached up to finger the brass socket and turn off the lamp. He died instantly.

The brass socket, which should have been made of porcelain, had "cooked" until the insulation on the wires within had crumbled. A bare wire touching the socket shell, wet boots and concrete floor making a good electrical path, the farmer received a fatal charge of electrical energy through the lamp socket.

Another instance records this happening. A farm housewife was preparing to do some ironing. In her preparation, she plugged in the iron, waited for it to warm up, and then proceeded to check the heat intensity with a dampened finger (a normal procedure in most any home). She reached to turn off the water faucet just as she touched the wet finger to the sole plate of the iron. A lurking "ground" sent a deadly jolt of electricity through her body.

How can you be sure that an appliance is okay for use? The pictures on these pages give a simple method of checking any appliance, lamp, or electrical device for a possible "grounded" condition.

Another step for your protection is to buy only UL-approved eqiuipment. The UL seal on an appliance means that it has been tested by the Underwriter's Laboratories and has passed the most rigorous tests any piece of equipment can undergo. The appliance that passes this test is as safe as the safety engineers can make it. The "safety seal" does not discard the need for testing, since appliances can be damaged in use.

Many people still insist on using a radio, sun lamp, hair dryer, portable electric heater, electric razor, or some other device while taking a bath. The unthinking person, ignoring all safety precautions, reaches for the device while immersed in water and never knows what hit him. All these things are nice but they must be used properly and in the proper places. Plumbing and electrical appliances do not mix. When using one, leave the other alone.

Needless to say, whenever an appliance gives out a shock, route it to a competent repairman immediately. Don't wait for the impending disaster of the "ground" to hit you or one of your family.

Take a lesson from the farmer and

Outside

this trend had spread through the grass roots areas.

When he met his first class in outdoor cookery, he was faced by 225 women, eager to learn about the art of the open-air cuisine. Stott had planned his classes for 15—and certainly no more than 25—students. The interest in the outdoor class was, strangely enough, not confined to the fairer sex. Though no males were enrolled in the course, the group of male kibitzers who watched from the sidelines increased daily.

Cook-outs come in various sizes, ranging from the kids' backyard marshmallow roast to a church-benefit bar-b-q for 100. Fare may consist simply of the traditional hot dogs and hamburgers, or may include the more interesting dishes that the veteran outdoor cook masters.

Most of us had our first encounter with outdoor cookery in the form of the time-honored "weiner roast." Modern experimenters in skewer (or stick) cooking have found that there are many ways to dress up old friend weiner to make him even tastier than he is on his hot dog bed.

Try this at your next weiner roast: Cut the weiner half open the long way leaving the skin attached on one side. Cut a thin strip of American cheese the length of the weiner and place it in the opening. Close the sides and wrap tightly with a strip of lean bacon. Secure ends of bacon to weiner with tooth picks, insert skewer (or stick) and broil slowly.

And here's one the youngsters will love, "Pig in a Blanket:" Cover a weiner with a thin layer of dough. Insert stick and broil over coals. You may do the same with long sausage. Canned biscuits are excellent for dough. One biscuit will cover a weiner.

But you don't have to stick with weiners for skewer cooking — and skewer cooking is sometimes more fun for a group, because each person actually cooks his own food. Try these recipes at some of your family outings:

Pioneer Drumsticks: Mix thoroughly 1½ lbs. lean hamburger with ¾ cup of finely crumbled cornflakes, one egg, salt and pepper. Squeeze tightly a portion the size of a chicken drumstick on the end of a stick and broil slowly over the coals. These measurements will serve four.

Angel on Horseback: Partially cook a strip of bacon on the end of a skewer. Then wrap the bacon around a one-inch square of American cheese. Place on skewer and hold over the coals until the bacon is done and the cheese is melted. Place in bun that has been spread with peanut butter.

And here's a one-dish stick meal that's bound to become a family favorite—*Kabobs*—they even *sound* good: This is an arrangement of varied foods on a stick. Two, three or even four pieces of each kind of food are grilled together. The possibilities for combinations of food are endless. Example: one-inch square of steaks interspersed with slices of onion, small tomatoes, apple, etc. Lace a slice of bacon in and out among the other ingredients. Broil over gradual heat from coals.

Aluminum Foil Cookery

That wonderfully-useful aluminum foil has added still another means of outdoor cookery. You can cook almost any kind of food you wish either on a grill or by placing the aluminum foil-covered food directly on the coals. Try white potatoes, wrapped in foil, and cooked on the coals. Or for dessert, cored apples stuffed with brown sugar, cinnamon, a little butter, wrapped in foil and roasted.

Foil cooking is wonderful on a camping trip. You can fry eggs and bacon easily in aluminum foil. Also, you can serve on the foil, thus eliminating plates.

Remember that the happiest cook-out is the best-planned one. Be sure that, in addition to your grill, you take along skillet with cover (if needed), coffee pot, spatula or tongs, steel wool soap pads for scouring, foil, and matches.

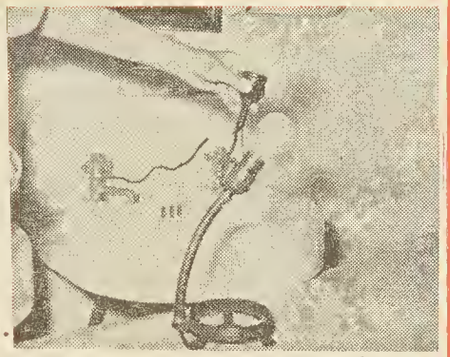
More would-be outdoor cooks have been stopped by the frustration of building fires than any other cause. You can eliminate this frustration by following a few simple rules (you might like to consult the Boy Scout Handbook or pick up one of the inexpensive outdoor cooking books). Remember that heat for roasting, broiling, or grilling should come from coals.

If outdoor fire building seems too much of a bother for a back yard supper, take a tip from the woodsmen in the accompanying cartoon: Run an extension cord from your house, plug in an electric skillet, and let it do your cooking.

his heat lamps. A brass socket is made for only one purpose, lights of low or medium wattage in a house. They have no place in the poultry or dairy house. Porcelain sockets are made for permanent installations in rooms that are damp or where heat of a considerable quantity is due to be created.

1.

2.

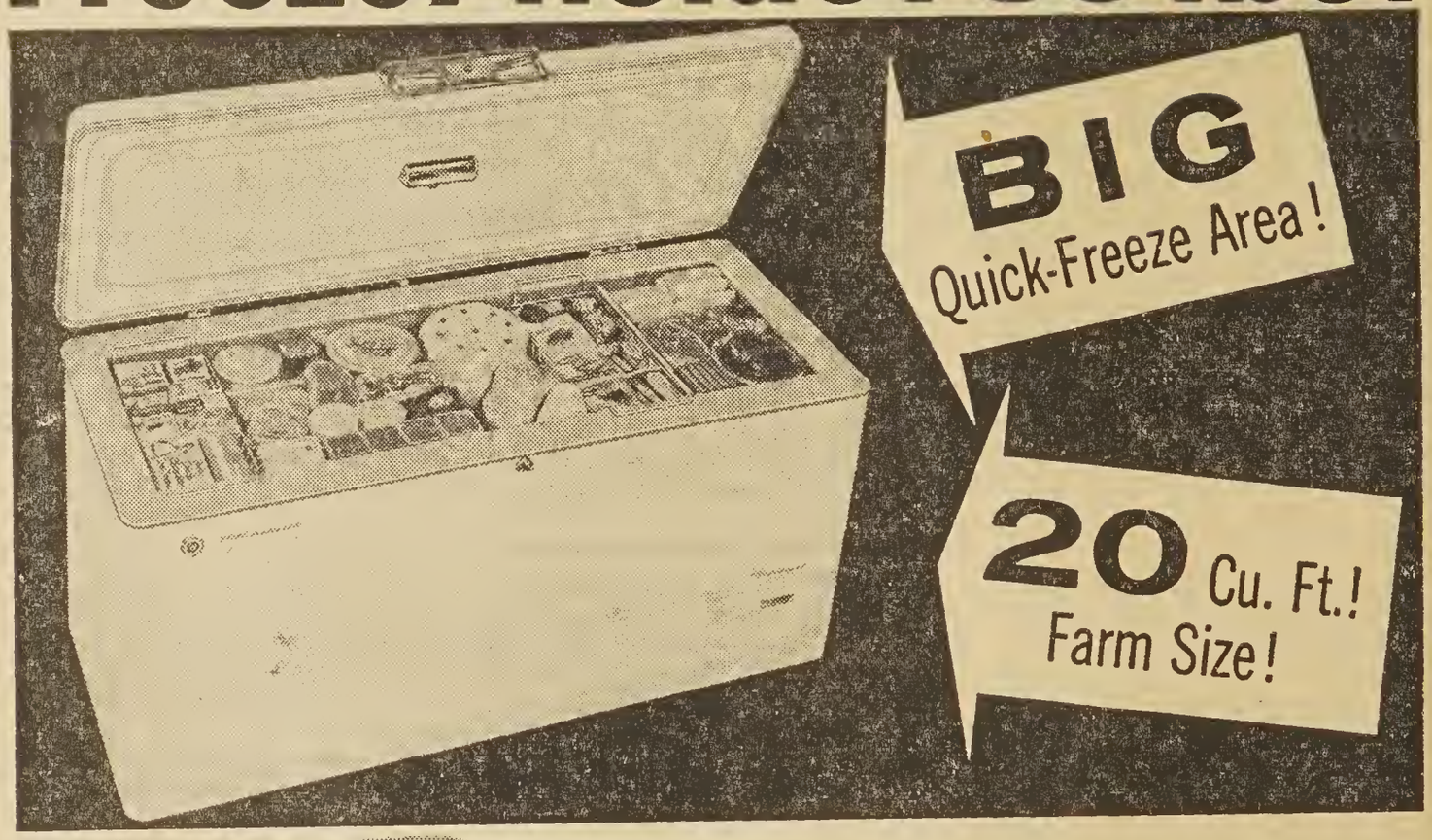


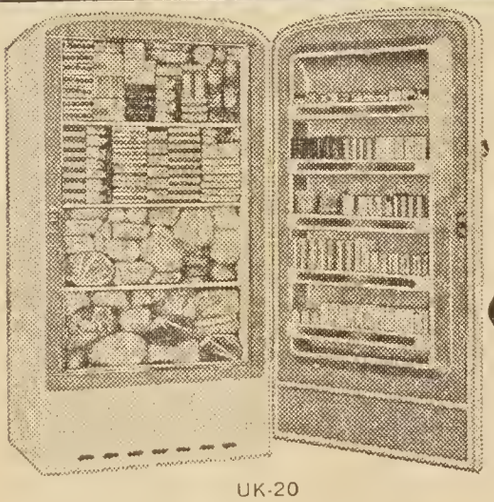
3.

(1) Wrap bared end of insulated electric wire around bright faucet or waterpipe. Connect weatherproof socket to other end. (2) Tape the splice, insert 25-or 50-watt bulb, then plug appliance into outlet. Turn appliance on, touch wire from socket to metal frame. Pull plug out, give it a half twist, re-insert in outlet and again touch appliance with wire from test socket. Regardless of the position of the plug in its outlet, the bulb should not light. If it does, don't use the appliance. Picture #2 shows iron is safe. Picture #3 reveals lamp is dangerously grounded. (Photos and test by Harry J. Miller.)

Now...a locker plant in your own home!

NEW Westinghouse Freezer holds 700 lbs!





UK-20

Now enjoy freezer living at its best! This big 20 cu. ft. Westinghouse Freezer gives you all the freezer space you want . . . all the quick-freeze capacity you need! And what convenience! When you lift the counter-balanced lid, a light snaps on, revealing everything clearly. Movable dividers keep your foods in order. Below-zero quick-freeze compartment seals in flavor and vitamins, while a Guard-Lite tells you temperatures are safe! Foods are safe with this Seal-Tite Lid . . . has a tumbler lock, too.

New Deep-Door Upright Freezers hold up to 700 lbs.! Row after row of up-front storage! Just like a supermarket in your home!

For the widest choice of upright and chest-type freezers in sizes from 9 to 20 cu. ft., see your Westinghouse Dealer! Just make a small down payment . . . pay as little as $2 a week! Visit him soon!

YOU CAN BE SURE...IF IT'S Westinghouse

See TV's top dramatic show—Westinghouse Studio One

Westinghouse Electric Corp., Major Appliance Division, Columbus, Ohio.

See your local Westinghouse dealer

Alvin Pierce sports a cool grin in egg holding room of Highsmith Farms.

hold the quality IN

by Charles OVERMAN

"The problem is not to make eggs grade higher, rather, to hold the quality in an egg once it is produced," according to Bill Chaffin, assistant county Agent in charge of poultry development in Pender County.

Starting some four or five years ago, Pender County was not a significant poultry or egg-producing county in North Carolina. It was felt by the Pender agricultural workers that work should be done to promote these enterprises, particularly, commercial egg production, Today, instead of one or two flocks of 500 birds, there are several farms with 2,000 to 5,000 layers in Pender County and the program is still growing by leaps and bounds.

Producing eggs of the best quality is not a problem, just hard work. All a fellow has to do is to produce the recommended laying stock and manage them properly. The big idea is to maintain quality in the egg from the time it is laid until and after it is bought by the consumer. No one knows this story any better than J. T. Mitchell, poultryman for the Highsmith Farms of Rocky Point.

When Mitchell first started selling eggs, he followed good management practices and used the best of laying stock. Out of his operations came eggs that were very close to 100 per cent grade A. The only trouble he had came when the eggs were graded in the market-place by the inspectors. They had dropped from 100 per cent grade A to 86 per cent grade A, still above the state requirement of 82 per cent for grade A eggs but getting very close to the dividing line.

Everything seemed to be in good order in the operation except one big item—the holding of the eggs. The quality was dropping between the time the eggs were laid and picked up at the farm by the buyer. An egg-cooling room was added to the farm's operation and up went the grade average. "Since that time," relates Mitchell, "we have never fallen below 100 per cent grade A eggs in the marketplace." When asked why he wanted 100 per cent when he was still above the state requirement of 82 per cent, this was his reply: "Well, when I have 100 per cent grade A eggs, I can guarantee every dozen I sell and know that there aren't going to be any rejected by the housewife. You might say it gives my eggs consumer appeal and that's what sells eggs all the time."

Tests carried out at the Coastal Plain Experiment Station at Willard bear out Mitchell's experience conclusively. Records were kept for an entire year on a mechanically-refrigerated egg-holding room with the room tempera-

(Continued next page)

They don't hatch hot!

(A summary of hatchability studies, in which eggs were held from 7 to 10 days.)

Month	UNCOOLED HOLDING ROOM Ave. Temp. (°F.)	Hatchability (%)	REFRIGERATED ROOM Ave. Temp. (°F.)	Hatchability (%)
July	90	37	60	84
August	88	0	60	76
November	68	79	60	91
January	61	82	60	83
March	66	83	60	85

What Size Cooler*

Size Of Flock No. Of Birds	Est. Daily Produc. Cases	Room Size WxLxH	Cap. Stacked Cases	Size of Refrig. Unit
1,000 to 2,000	2-4	6'x6'x7' or 6'x7'x7'	24-40	1/3 hp—3,240 Btu/hr. ½ hp—5,200 Btu/hr.
2,000 to 3,000	4-6	7'x7'x7'	36-45	½ hp—5,200 Btu/hr.
3,000 to 4,000	6-8	8'x8'x7'	52-60	¾ hp—7,650 Btu/hr.
5,000	8-10	8'x10'x7'	70 plus	1 hp—11,000 Btu/hr.

Approximate size of egg cooler and refrigeration equipment for different sizes of flocks with marketing at least once a week.

For further information, see your County Farm Agent or write to: The Carolina Farmer, Box 1699, Raleigh, N. C.

(Continued from Page 17)

ture being held at 60 degrees and 75 per cent relative humidity.

The electricity required varied from a low of 85 kwh in the winter months to a high of 215 kwh in the month of August. The tests show that eggs held for two weeks at 60 degrees graded *98 per cent A or AA.* On the other hand, eggs held in an uncooled room graded *5 per cent A* and *92 per cent B and C.* It was also found that the hatchability of hatching eggs was greatly increased by holding the eggs in a refrigerated holding room.

Refrigerated holding rooms for eggs can be built a number of ways and in different locations; however, there are certain points that should be observed in building such a room.

The room should be close to the laying house to save steps in carrying the eggs. Often the room can be made into an existing structure or as a part of a new one. The holding room can easily be combined with the grading and cleaning room in a single structure.

Free ventilation should be provided between the ceiling and the roof where practical. A necessary must is proper insulation. The operation cannot be economical unless some type of insulation is provided. If the room is partially or completely underground, the insulation is not so critical but above-ground installations require insulation in the walls and ceiling.

With wood construction of 2" x 4" studs and joists, a vapor barrier between thte outside finish and the insulation is necessary to prevent moisture from accumulating in the insulation.

If an existing wood floor is to be used, fibre insulation board amounting to about two inches thickness, covered with waterproof builders paper, and tongue and groove flooring is advisable. Concrete floors should be about four inches thick poured over a three- to six-inch coarse gravel fill. A layer of builders paper, painted aluminum on both sides, between the fill and the floor adds insulation value.

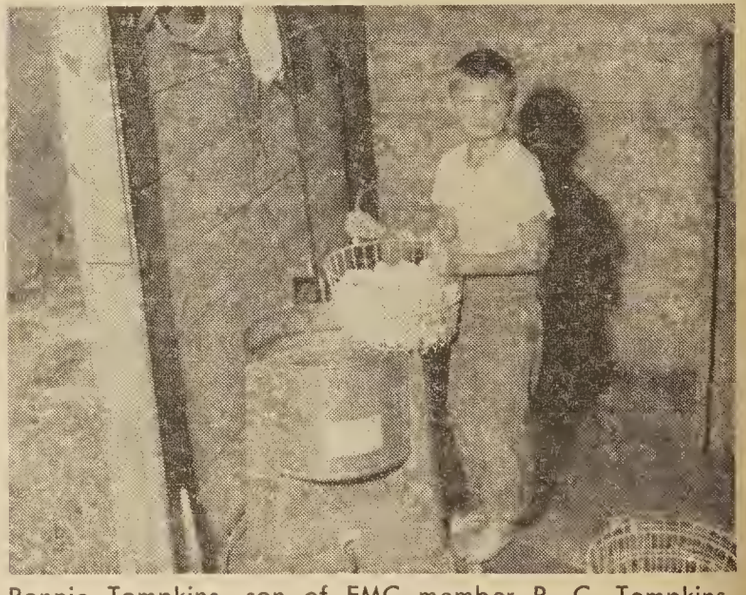
Acceptable exterior finishes can be found in most any finish used for other farm outbuildings. The inside walls and ceiling must be able to hold the insulation, withstand a certain amount of rough treatment, and be resistant to moisture. Exterior plywood, pressed fibre-board, and tongue and groove lumber, have all proven satisfactory.

Doors should be constructed with a minimum of 2" x 4" framing and insulated in the same manner as the walls and ceiling. The only openings in the room should be the door, the refrigerating unit opening, and, perhaps, a small door at truck-bed level for loading egg cases for pick-up. The small door will help to keep the cool-air loss to a minimum as compared to the big door opening for walk-in work.

There should be one lighting outlet near the center of the room. A wall switch, located on the outside of the room, is most desirable though a pull chain switch may be used.

It is always best to check with the cooling system representative in the locality for installation and service of the refrigerating system. It must be kept in mind that refrigeration installation is a highly technical specialty.

J. T. Mitchell shows egg grader to Asst. County Agent Bill Chaffin (center), and Harry Thomas, left, electrification advisor for Four County Electric Membership Corp.

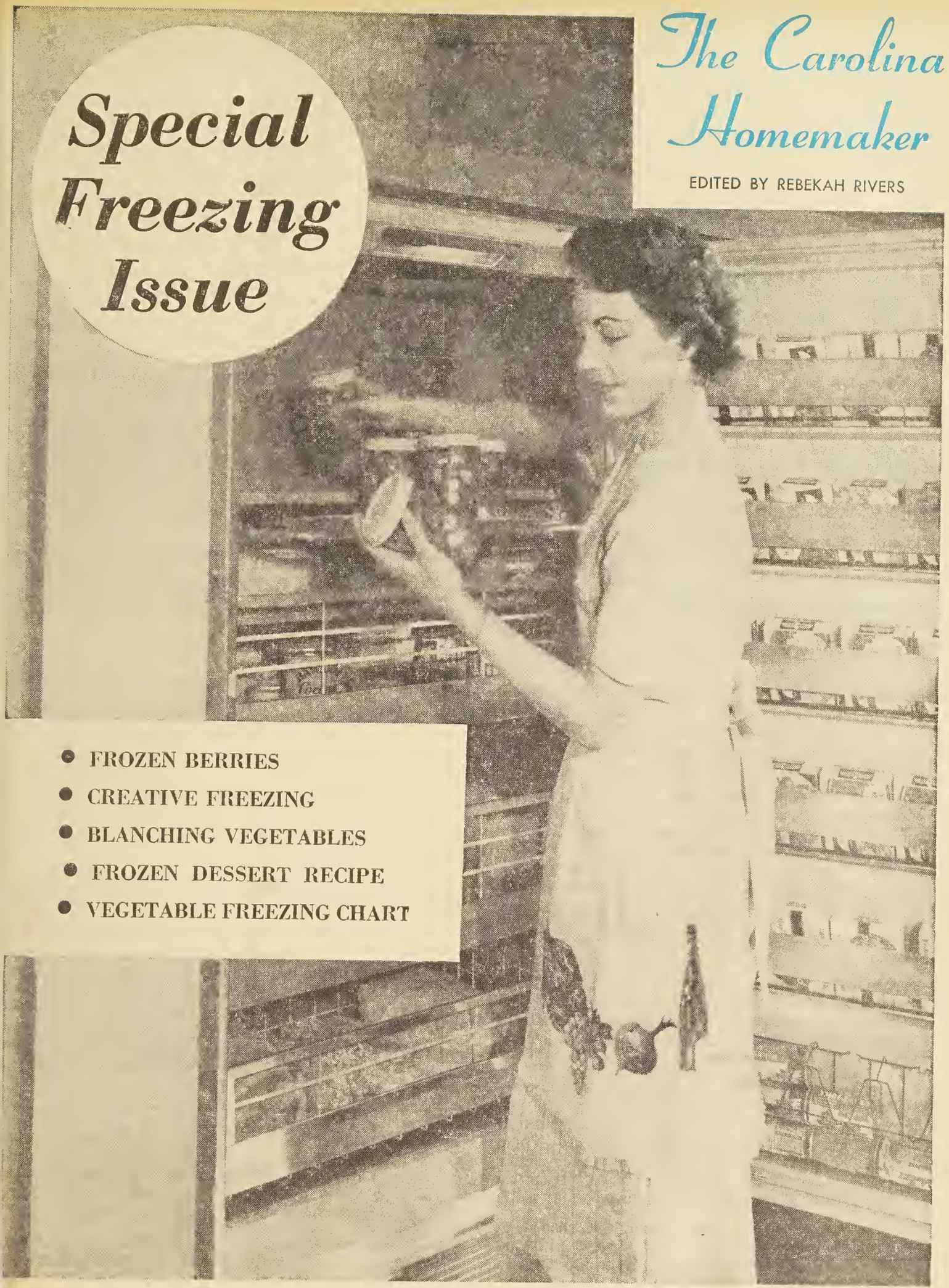


Ronnie Tompkins, son of EMC member R. C. Tompkins, knows you can't sell high quality eggs when there's dirt on them. He cleans eggs with this electric washer.

Special Freezing Issue

The Carolina Homemaker

EDITED BY REBEKAH RIVERS



- FROZEN BERRIES
- CREATIVE FREEZING
- BLANCHING VEGETABLES
- FROZEN DESSERT RECIPE
- VEGETABLE FREEZING CHART

Frozen Berries in the Summer Heat

Summer time is berry time, and all of you have already learned the wisdom—and the joy—of freezing and storing a generous supply while the harvest is at its peak of quality. You'll make a big hit with members of your family by treating them to fresh berries all year long.

One sure-fire favorite in the berry family is the strawberry. When harvested at its ripe, red peak, no other fruit is more delicious or as easy to freeze.

The selection of the berry is especially important in the freezing process. If they are home grown, pick the berries during the cool of the day at the peak of quality. Freezing will not improve the quality of the berries, but it will retain that quality during the months of storage ahead. If you buy the strawberries, be sure the fruit is freshly picked and in top condition. If it becomes necessary to delay freezing, keep the berries refrigerated.

To prepare the berries for freezing, follow these three easy steps:

First, sort the fruit, setting aside berries that are overripe, underripe or bruised. Use these immediately for jams or sundae toppings. Wash the best berries a few at a time thoroughly and carefully in ice water or very cold tap water. The cold water helps retain the firmness of the berries. It may be necessary to wash them several times to remove all sand and dirt.

Do not let the fruit stand in the water, but drain immediately in a colander or by spreading on trays or pans lined with several thicknesses of paper toweling. The next step is to stem the berries and prepare them for packaging. Small berries may be frozen whole, the larger ones can be cut in halves or slices depending upon the size.

Strawberries can be packed for freezing in three different ways: with dry sugar, with syrup, or without sugar or syrup.

Sweetened fruit is preferable when served uncooked for dessert, over cereals or in salads and fruit cups. The sweetened fruit also can be used in baking if allowance is made for the sugar. Dry sugar can be added in one of two ways.

To pack with dry sugar, slice the strawberries directly into freezing containers—alternating berries and sugar. Add sugar more sparingly at first, then generously toward the top of the container. Shake the container gently to distribute the sugar. Try 1/4 cup of sugar to each pint or pound of prepared fruit. Then more or less sugar can be added at the time of serving, depending upon family taste.

Another way to pack berries in sugar is to slice them in a bowl, then carefully fold 1/2 cup of sugar over and over with about a quart of the fruit. When the sugar is dissolved, fill freezing containers.

To keep the berries under the syrup, place some crushed cellophane or foil at the top before sealing. Family preference can guide you on the sweetness of the syrup. Allow head space at the top of the container for expansion during the freezing process.

To prepare syrup for the strawberry pack, make it up a day ahead and chill in the refrigerator. Proportions recommended by freezer specialists are:

30 per cent	2 cups sugar	4 cups water
40 per cent	3 cups sugar	4 cups water

Combine sugar and water, then stir until sugar is dissolved and chill.

Berries frozen without sugar or syrup are satisfactory for use in baking pies, muffins and cobblers.

Packaging is the final step. Use leak-proof plastic liners or any of the direct-fill containers on the market today. The size of the container you select will depend upon the number of servings required for your family. For all practical purposes, one pint will provide three or four servings. A quart will make one pie or a shortcake.

Frozen Berry Jam

If yours is a family of jam eaters, you might try the following simple recipes for making uncooked raspberry and strawberry jams from the frozen berries:

Uncooked Raspberry Jam

3 twelve oz. pkgs. raspberries (about 4 cups)

5 cups sugar

1 pkg. powdered pectin

¾ cup water

Thaw raspberries and mash. Combine berries and sugar and let stand about 20 minutes. Stir occasionally. Stir the pectin into the water, bring to boiling and boil rapidly for 1 minute, stirring constantly.

Remove from heat and add the berries and stir about 2 minutes. Pour into clean jelly glasses or freezing containers. Cover and let stand at room temperature about 24 hours or until jelled. Seal with paraffin and store in a freezer. This jam will keep several weeks stored in the refrigerator. Yields about 9 glasses.

Fill the containers almost to the top if frozen without sugar or syrup, but allow head-space in direct-fill containers if frozen with syrup. Label and freeze immediately. If some unexpected circumstances cause delay, keep containers in the refrigerator until freezing.

You can plan to keep your supply of berries in the food freezer from eight to 12 months—so be sure to freeze enough to last.

Creative Freezing

Blanching Vegetables

Food freezing know-how, plus creative thinking, can open bright new vistas for the American homemaker who likes to personally prepare the contents of the family larder.

Freezing foods can be fun as well as constructive if the homemaker will follow a few simple fundamentals. The wide variety of foods that can be frozen and stored in the food freezer will not only provide a more healthful diet for the entire family, but provide the food as it is needed throughout the year. Here are a few fundamentals, which, if coupled with creative thinking on the part of the homemaker, will pay handsome dividends in frozen food by way of superior flavor, appearance, and quality.

A primary requisite for food freezing is the selection of the best quality foods. Freezing does not improve, but retains, the original quality of the product. Fruits or vegetables of good quality, harvested at the proper stage of maturity or degree of ripeness, are at their best for freezing.

Do not delay preparation for freezing. "From harvest to freezer as quickly as possible" is a good rule to follow. Organize your procedure and the preparation process can be completed quickly and easily.

Prepare foods in small quantities. If you try to prepare overly large quantities for freezing, you are apt to impair the original quality, flavor and appearance.

Mrs. W. W. Stallings, a Wake EMC member, displays her bounty of frozen meats. She uses an upright freezer.

ACCORDING to frozen foods specialists, blanching vegetables before freezing still remains the best approach to preserve natural color which makes them so highly acceptable as a frozen food.

Although blanching will not improve the quality of vegetables, it will produce enzymic action (a chemical transformation in the food), preventing the loss of color, flavor and quality during storage.

Vegetables may be blanched the required length of time in either steam or boiling water, then cooled quickly in ice water or cold running tap water. It is best to blanch vegetables in small quantities of about a pound at a time. Vegetables should be blanched in large quantities of boiling water, if water is used, of about four to six quarts.

It is a good practice to change this boiling water after it has been used between six and eight times. However, this depends upon the type of vegetables being blanched. A wire basket or cheese cloth bag is convenient for holding the food. Have the water at the boiling point and start timing the blanching operation when the vegetables are immersed.

It is important to blanch all vegetables quickly and uniformly. After blanching, the vegetables should be cooled quickly in ice or cold tap water.

In general, vegetables that are usually eaten raw, commonly known as the "salad greens," do not freeze satisfactorily. These include lettuce, celery, radishes, cucumbers, tomatoes, and onions. All other types of vegetables can be frozen. See next page for vegetable freezing chart.

Tangy Frozen Fruit Treat

For a delightful summer dessert—either for company or for a special family treat—try this recipe for tangy frozen fruit treat. You can make the dessert in quantity and store in your freezer for serving at a moment's notice.

For 12 servings, drain two pounds of diced fruits. The following combination of fresh or frozen fruits is suggested, but other combinations will prove satisfactory: pineapple, bing cherries, apples, blueberries, peaches, oranges, and maraschino cherries.

Heat ¼ cup lemon juice in quart sauce pan, with medium heat setting.

Mix thoroughly 1 egg yolk, ¼ cup honey, ¼ teaspoon salt and ¼ teaspoon ginger.

When lemon juice boils, turn off heat. Slowly pour hot juice into honey mixture, stirring vigorously. Immediately pour mixed sauce back into sauce pan over lower heat. Beat vigorously with wire beater or whisk. Keep entire mixture in motion until it bubbles all over the pan bottom. Remove and chill thoroughly.

Fold in ½ cup cream, whipped. Add drained fruits.

Pack in two quart-size freezer containers, with ½-inch layers divided by two pieces of freezer cellophane to permit easy separation of individual slices for serving. Seal and freeze in the freezer.

AND HERE'S ANOTHER delightful freezer dessert: Frozen Ice Cream Cake. You'll need two 8 or 9-inch cake layers and 1 quart firm ice cream. Split cake layers, and, working quickly, spread ice cream between layers of cake, ending with 4 layers of cake and 3 layers of ice cream.

To freeze, work quickly, wrap in moisture-vaporproof material, label, place in food freezer and freeze.

To thaw, place wrapped cake on cake rack; leave at room temperature until thowed enough to cut in wedge-shaped pieces of desired size. Place pieces on serving plates and let stand until cake is completely thawed, but ice cream is still firm (about 10 to 20 minutes). Serve with dessert sauce. Makes 12-16 servings. Any combination of ice cream flavors can be used with this recipe.

Summertime Frocks

4620. Graceful summer dress with cool neckline, airy sleeves, easy skirt. Becoming to all figures. Printed Pattern in Misses' and Women's Sizes 14-20; 40-48. Size 18 takes 3-3/4 yards 35-inch fabric.

9385. Sew this slimming style in less than a day with our time-saving Printed Pattern. Half Sizes 14½ — 24½. Size 16½ takes 3-5/8 yards 39-inch fabric.

4652. Such a pretty scallop-trimmed ensemble—ideal for summer. Sew-easy with our Printed Pattern. Misses' Sizes 10-20. Size 16 dress takes 4-5/8 yards 35-inch fabric; bolero, 1-3/4 yards.

4580. Lovely lines of the princess sundress are carried out in the little button-front jacket. Printed Pattern in Half Sizes 14½ —24½. Size 16½ takes 5-¼ yards 35-inch fabric; jacket, 1½ yards.

4500. Three-in-one! A sundress, jumper dress, date dress. The lovely lines are ideal for year 'round wear. Printed Pattern in Misses' Sizes 10-20. Size 16 takes 3-7/8 yards 39-inch fabric.

NEEDLECRAFT PATTERNS

7076. Colorful birds of every state are easy to embroider onto this most unusual quilt. Diagrams, transfers of all 48 state birds included. Quilt measures 72x102 inches. *581.* A graceful swan crocheted in pineapple design makes a stunning centerpiece to fill with fruit or flowers. Crochet directions—body about 12 x 6½ inches in heavy cotton. Starch stiffly.

Send THIRTY-FIVE CENTS (in coins, no stamps) for each DRESS pattern to Carolina Farmer, P. O. Box 42, Old Chelsa Station, New York 11, New York. Add 25c for Spring-Summer fashion book. Send TWENTY-FIVE CENTS (in coins) for each NEEDLECRAFT pattern (at left) to: Carolina Farmer, 243 Needlecraft Service, P. O. Box 162, Old Chelsa Station, New York 11, N. Y. Add five cents for first-class mailing. Send additional 25c for Needlework Catalogue.

CHART FOR FREEZING VEGETABLES

VEGETABLES	HOW TO PREPARE	BLANCHING TIME (use boiling water)
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack	3 to 4 minutes depending on size
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack	Cut: 2 minutes Whole: 2½ minutes
BROCCOLI	Wash, inspect for insects. Discard woody stem portions. Divide heads into ½ inch sections. Blanch, chill, pack heads in alternate directions	3 minutes
BRUSSELS SPROUTS	Wash thoroughly, blanch, chill and pack	4 to 5½ minutes
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole	Whole: 4½ minutes Sliced: 3 minutes
CAULIFLOWER	Select only compact white heads. Wash thoroughly. Divide head ½ inch sections. Blanch and chill	3 to 4 minutes
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack	7 minutes for slender ears. 9 minutes for medium. 11 minutes for large
CORN, KERNELS	Follow corn on cob directions. After chilling, cut off kernels, pack	
GREENS (Beet, Chard, Mustard, Spinach, etc.)	Wash, discard bad leaves, tough stems. Blanch, chill, pack	2 minutes
PEAS	Shell, sort, blanch, chill, pack	1 to 2 minutes, depending on size.
PEPPERS, GREEN AND PIMIENTO	Wash, cut away seeds, slice. Blanch. Pack in brine of 1 teaspoon salt to 1 cup of cold water	3 minutes.

Over The Lines

with Becky

Crochet your way to Bermuda . . .

JUDGING from the number of requests for crochet patterns we receive monthly, I'd say that there are a number of crochet queens in rural North Carolina. And if my guess is right, you experts should enter the 16th National Crochet Contest and take a chance on your stitches winning you the grand prize of an all-expense trip to New York City, a vacation for two in Bermuda, and a thousand dollar cash prize.

In addition to the grand prize, over 14,000 awards will be offered the champions in each of the 16 contest divisions.

If you're interested (and why not take a chance), your first step is to enter the Nationwide Crochet Contest at one of the hundreds of fairs featuring the contest. In North Carolina, the participating fairs are: the Atlantic District Fair (October 15 at Ahoskie), the Center of North Carolina Fair (September 16 at Asheboro), the Cabarrus County Agriculture Fair (September 16 at Concord), the Catawba Fair (September 9 at Hickory), the Reidsville Fair (September 30 at Reidsville), the Iredell County Agricultural Fair (September 16 at Statesville), and the Dixie Classic Fair (October 8 at Winston-Salem).

THERE are only three contest rules for entering the National Contest: Entries must be crocheted of mercerized crochet cotton in any size thread up to 100, must be completed since January 1, 1957, and the entry must be awarded the Nationwide Crochet Contest blue ribbon at the fair featuring the contest.

Contest leaflets listing complete rules and prizes are available free through this column. Just drop a note to "Over the Lines," the *Carolina Farmer,* Box 1699, Raleigh, N. C.

Free Pattern

S-922. A handsome pair of crocheted gloves can be the important accent to your prettiest summer frocks. Directions come in small, medium and large. For free directions, send SELF-ADDRESSED, STAMPED ENVELOPE to The Carolina Homemaker, Box 1699, Raleigh, N. C.

Rural Exchange

RATES—10C PER WORD, CASH WITH ORDER. NO STAMPS. MINIMUM AD—$2.00

• OF INTEREST TO WOMEN

WIVES. Increase your family income sewing babywear for stores. Write Tiny-Tot, Gallipolis 72, Ohio.

SEW APRONS at home for stores. Easy, profitable home self-employment. Write: ADCO, Bastrop, Louisiana.

SEW IT YOURSELF AND SAVE! Dresses, Aprons, Baby Shoes. Catalog of Dollar-Saving Ready-cut Kits sent FREE. Kincaid, 610-C Park Avenue, Salisbury, N. C.

• POULTRY

WHY PAY MORE! Heavy Breed Cockerels $5.95—100 COD. (Positively No Leghorns). Heavy Breed one breed our choice Straight Run $7.95—100. Deluxe New Hampshire Reds, Rhode Island Reds, Barred Rocks, White Rocks, Rockcrosses, your choice Straight Run $9.95—100. Heavy Breed Sexed Pullets $16.95—100. White Leghorn (Large English Type) Pullets $25.95—100, Straight Run $9.95. Bloodtested. Live Delivery Guaranteed. RUBY BABY CHICKS, Dept. NCRA-5, Norfolk, Virginia.

The Carolina Farmer

REACHES 134,790

North Carolina Farm

FAMILIES THIS MONTH

• FOR SALE

MR. FARMER, for healthier livestock, use National Hog, Cow and Mule Medicines. Has been used for 35 years. Ask dealer or write us for free folder. National Hog Medicine Company, Box 1634, Raleigh, N. C., TEmple 2-8729.

PAINT: SNOW WHITE TITANIUM, LEAD and oil. Guaranteed not to peel. $4.95 value, factory price, $2.25 gal. Free sample. Snow White Co., CF, Toledo, Ohio.

CEMENTS: Anything broken at your house? Leech Cement or Glue will restore former beauty and usefulness. A glue for every purpose. Ask dealer or order from State Distributor, National Hog Medicine Company, Box 1634, Raleigh, N. C. Telephone TEmple 2-8729.

• MISCELLANEOUS

POEMS WANTED FOR NEW SONGS. Send poems for free examination. Immediate consideration. SONGCRAFTERS, Lyric Department, 2724 Arcade Station, Nashville, Tennessee.

DO YOU HAVE AN old auto, motorcycle, truck, steam tractor, or old N. C. license tags stored away? Highest prices paid for early models. Write price wanted and complete information to J. J. Malpass, Burgaw, N. C.

TIMBER SALES, ESTIMATES, forest damage appraisals, timber type maps, growth predictions. J. Atwood Whitman, Consulting Forester, Glendon, North Carolina.

$500 PAID FOR CHILDREN'S photos, all ages, if used for advertising. Send photo for approval. Free gifts. Returned two weeks. ADVERTISERS, 6000-CNL Sunset, Hollywood 28, California.

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NEW ROOF VP* MOWER

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Gives Instant Blade Adjustment For Any Cutting Job
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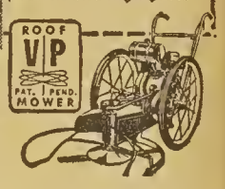


ROOF MFG. CO.
Pontiac 13, Illinois

Your Boy?

(Continued from Page 7)

the victim is revived, keep him warm and treat for shock.

4. Playing in or near the water is out. Pond banks are seldom uniform in slope or in smoothness, having been cut from soil that normally is not covered with water. They are slick and falling is easy.

5. If there is hidden debris in the pond water or if the water is unclean, make swimming restrictions and enforce them.

6. A steep, slick pond bank is hard to climb when a person falls into the water. Make shallow places at intervals around the pond and cut the slope of the bank at these points. This procedure will make water entry and exit easier, both for a potential victim or rescuer.

7. Most anything can be used to pull a person to shore. Articles of clothing, fishing poles, small trees, or tree branches are all good in an emergency. For this reason several small trees should be left standing at the construction of a pond.

8. NEVER ENTER THE WATER TO RESCUE A PERSON EXCEPT AS A LAST RESORT. Drowning victims have caused many would-be rescuers—even excellent swimmers—to lose their lives in rescue attempts.

8. Boats are nice to have but dangerous as well. Never allow anyone to stand or play in a boat, either in a pond or other body of water.

9. A wooden boat, even capsized, is the best life-preserver available. Instruct everyone, swimmers and non-swimmers alike, to hang onto the boat and paddle it slowly to shore.

10. A pier or dock is highly advisable for boarding and leaving the boat. If at all possible, have life-preservers in the boat whenever it is in use.

Nickels for Know-How

North Carolina farmers and other feed and fertilizer users will go to the polls on August 23 to vote on whether to continue for another three years a program that has caused widespread, favorable comment since its beginning in 1952.

The program is known as Nickels for Know-How, through which fertilizer and feed users contribute to agricultural research and education a nickel per ton of feed and fertilizer they buy. The program is a clear expression of North Carolina farmers' willingness to help provide a portion of the funds for research and information that keeps this country ahead of the rest of the world in production of food and fiber.

The Nickels for Know-How referendum will be held in every county. County referendum committees are now being set up; township and community committees are also being established.

During the first five years of the program some $717,500 was turned over to the N. C. Agricultural Foundation, Inc., headed by R. W. Dalrymple. The money has been spent to employ agricultural research scientists in various fields. Their accomplishments have already begun to be felt in North Carolina, with increased efficiency in cultural practices, better methods of controlling weeds, etc. Still more improvements in farming will result from their work.

State Agriculture Commissioner L. Y. (Stag) Ballentine has been named state chairman for the referendum. He will be assisted by three vice chairmen: A. C. Edwards of Hookerton, T. C. Auman of West End, and Horace J. Isenhower, state director of Farmers Home Administration.

EASY

Two fathers were discussing their families and children and some of the incidents that come up in family life.

"I have three boys," explained one father, "and those kids sure do stick together. When one of them does something he shouldn't, neither of the other two will ever squeal on him."

"That's good that they'll stick up for each other," smiled the other man, "but tell me, how do you find out which one is the guilty party so that you can punish him?"

"Oh, that's simple," said the first father. "All I do is send all three of them to bed without their supper, and the next morning, I pick out the one with the black eye, and give him a thrashing."

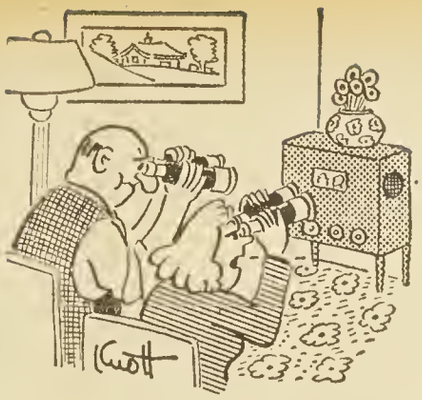
* * *

THOUGHTFULNESS

Looking for an inexpensive gift for a friend, a tightwad entered a gift shop but found everything too expensive.

Pricing a glass vase that had been broken, he found he could buy it for almost nothing. He asked the store to send it, hoping his friend would think it had been broken in transit.

In due time he received an acknowledgement: "Thanks for the vase," it read. "It was so thoughtful of you to wrap each piece separately."



"I still think we can afford a larger screen, Fred."

Hale!

UGH!

"I ache all over," a man complained. "What's the trouble?" his companion inquired sympathetically.

"A couple of weeks ago we bought a lot of ultra modern furniture," he explained, "and I've just found out that all this time I've been sleeping in the bookcase."

WISE CRACKS

. . . The experienced gardener knows that anything that grows like a weed, is.

. . . When a man no longer looks at a pretty girl, she's out of sight.

. . . If at first you don't suntan—fry, fry again!

. . . Honeymoon: A short period of doting between dating and debating.

* * *

NOT AS BIG

A lady was overheard on the street the other day saying, "My husband's not as big a fool as he used to be."

"Oh?" asked her friend.

"Yes," she said, "I don't know what's caused it, but he's thinner!"

* * *

LET HIM GO

"Hello," said a woman's voice over the phone. "Is this the Missing Persons Bureau? My husband has disappeared. Can you help me find him?"

"Certainly, Madam," said the Bureau Chief. "Can you describe him?"

"Of course," said the wife. "He's short and very fat. And bald. Likes blondes and alcohol. Wears thick glasses and has a high-pitched squeaky voice and a red nose. And—oh, the heck with him. Just forget it."

"You're sure she said a nickel's worth of feed and two dollars worth of candy?"

"I don't see why I should put more salt in it . . . that's just some rags I'm boiling out!"

EDITORIALS

Less Than Candid?

Reprinted in part from the Greensboro Daily News

Back in 1954 when Gordon Gray was head of the commission denying government clearance to Robert Oppenheimer as a security risk, he gave as a reason that the atomic scientist was "less than candid in several instances in his testimony.

Today the question may be asked: Was Gordon Gray himself "less than candid" in his testimony on the "fast tax write-off" his Office of Defense Mobilization allowed Idaho Power Co. for building Hell's Canyon dams?

. . . Where did Gordon Gray reveal a possible lack of candor? Before two Congressional groups—Senator Byrd's committee and Senator Kefauver's subcommittee—he left the impression that he was carrying out Interior Department policy by favoring the "fast tax write-off."

As it happened Gray, all the time, had a letter from the new secretary of interior, Fred Seaton, opposing the tax write-off on the grounds that it was deceiving the public. Confronted with further questions in the Kefauver subcommittee, Gray refused to answer on grounds of executive privilege. . . .

Gordon Gray's invoking of the privilege is not the quarrel here. But was he completely candid in not telling Congress of Secretary Seaton's letter opposing the "fast tax write-off" for Idaho Power Co.?

More Power, Please

It took Ole Man Sun just two days of a heat wave last month to explode the repeated boast of the power companies that America never suffers a power shortage in areas served by them.

In New York City on June 17 (it was pretty hot that day—remember?), many of Manhattan's skyscrapers had to curtail both elevator and escalator service. The reason: The heavy power demand of the big city's air conditioning system brought on a shortage of electricity.

Thus, in the world's tallest city one of the power companies' tallest tales was again punctured. For New York, you know, isn't served by TVA or a cooperative; it's served by a private power company.

Can They Put One Together?

TARHEEL VIEWS

By William T. Crisp

Two events occurred last month that are of direct concern to electric cooperative members throughout the nation:

First, President Eisenhower announced that he was preparing a bill to forbid government lending agencies, such as REA, from making loans "at less than the interest rate paid by the Treasury on its borrowings."

Second, REA Administrator David Hamil announced a new policy requiring cooperatives to begin their interest payments within three months and their principal payments within three years—on all new REA loans. Formerly, neither interest nor principal payments came due until five years after loans were made.

Both of these events foretell a tightening up — a de-liberalization — of the terms and conditions whereby the rural electrification program has been financed for many years. I am not sure what will be the effect of Mr. Hamil's new policy. (We are polling North Carolina's 32 EMC managers now to get their views on this.)

But I am certain what the effect of President Eisenhower's bill will be—if it is enacted into law. It will mean higher operating costs for all cooperatives: It will mean financial hardship for many, economic jeopardy for some, and probably death for a few.

Last year the average EMC in North Carolina paid over $50,000 (which means the average EMC member, through his power bills, paid over $8) to REA in interest. For over 11 years REA's interest rate to cooperatives has been 2 per cent; the average cost of Treasury borrowing just now is about 3 per cent.

Thus, if President Eisenhower has his way, electric cooperatives and their members will begin increasing their interest payments by nearly 50 per cent.

The president's bill should be killed. This administration is itself responsible for the tremendous inflation of going interest rates. Congress, instead of swallowing a tailor-made bill that will further that inflation, should investigate the president's hard money policies and enact legislation to halt them.

"Me . . . a murderer?"

People just like yourself become killers every day . . . and so could you! Want to know why?

Ask any police official. He'll tell you that the people who are involved in fatal traffic accidents aren't habitual criminals at all!

Mostly they're normal, respectable citizens who *never had a real accident before!*

But—*just that once*—they ignored a stop sign . . . exceeded a speed limit . . failed to stop for a school bus . . . or passed on a hill! And they wound up taking another person's life!

Last year, 40,000 men, women and children died tragically on our highways —a terrible record!

Can anything be done about it? The answer is YES . . . if you help!

BACK THE ATTACK ON TRAFFIC ACCIDENTS

Here's how you can help stop traffic tragedies:

1. Drive safely and courteously yourself. Observe speed limits and warning-signs.
   Where traffic laws are obeyed, deaths go DOWN!
2. Insist on strict enforcement of all traffic laws.
   Traffic regulations work for you, not against you.
   Where traffic laws are strictly enforced, deaths go DOWN!

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